

# Mango APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **8 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **8 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (16.9%)	80 %	7
Grain	Briess - Pilsen Malt	4 kg (67.8%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12.9 %
Boil	Mosaic	20 g	15 min	12.3 %
Boil	Citra	20 g	15 min	12.9 %
Dry Hop	Mosaic	20 g	5 day(s)	12.3 %
Dry Hop	Citra	20 g	5 day(s)	12.9 %
Dry Hop	Simcoe	30 g	5 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Mango	300 g	Primary	10 day(s)
Flavor	Mango	600 g	Secondary	10 day(s)